

## STARTERS

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**OLIVES** \$11.50

Chefs selection of marinated Australian olives. GF, DF

**ANCHOVY TOAST** \$16.50

House Foccacia, Yurrita anchovies, whipped ricotta, preserved lemon, pickled eschallot.

**BURRATA** \$24.00

Vanella Burrata with fresh pomegranates, pomegranate molasses, pistachio. olive oil. GF

**CHICKEN WINGS** \$16.50

Kimchi dressing, sriracha aioli, sesame, pickles. GF, DF

**ZUCCHINI CHIPS** \$12.50

Tempura fried zucchini, paprika salt, pecorino, aioli.

## FOR THE TABLE

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**MARKET FISH** \$MP

Served with daily side.

**MUSSELS - (1 DOZ)** \$34.5

Kinkawooka black mussels, white wine napoli, chilli, garlic, capers. GF

**ANTIPASTO** \$35

A selection of charcuterie, cheese, olives, flatbread, pickles and lavosh.

**SCALLOPS (4)** \$22

Half shell sea scallops with cauliflower puree, speck lardons and herb oil. GF

**LAMB SHOULDER** \$39

Braised lamb shoulder, parsnip puree, rosemary roasted potato, salsa verdé and pan juices. GF

## SIDES

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**PEAR WALNUT SALAD** \$12.5

Pear, walnut, rocket, grana, olive oil.

**ROAST PUMPKIN** \$19

Rocket, pinenut, pecorino and cherry tomato salad.

**HAND CUT FRIES** \$6.5/\$11.5

Aioli. DF

**HOUSE FOCACCIA** \$10.5

Balsamic, olive oil, nigella seeds. DF

**STEAMED BROCCOLINI** \$16.5

Buttered, mollica atturatta.

THE SPARE ROOM | VERY NICE | THE SPARE ROOM | VERY NICE | THE SPARE ROOM | VERY NICE | THE SPARE ROOM | VERY NICE | THE SPARE ROOM | VERY NICE |

10% SUNDAY SURCHARGE.

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.  
CREDIT CARD SURCHARGES APPLY. NO SPLIT BILLS.  
PLEASE LET WAITSTAFF KNOW OF ANY ALLERGIES.

## PIZZA

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GF base \$5 - Vegan Cheese \$4 - Half/half \$4

### **GARLIC** \$13.5

Fior di latte, garlic, rosemary.

### **MARGHERITA** \$23.5

Rich napoli, fior di latte, basil and buffalo mozzarella, garlic.

### **MUSHROOM** \$24.5

Fior di latte, napoli, porcini, oyster mushroom, swiss brown, button, fennel seed, garlic, rosemary, garlic and goats chevré.

### **PRAWN AND NDUJA** \$29.5

Fior di latte, napoli, eastern king prawns, spiced nduja, buffalo mozzarella, basil, garlic and lemon.

### **ROAST VEGGIE** \$25.5

Fior di latte, napoli, roast veg, gorgonzola, garlic, rosemary, thyme, oregano.

### **WHITE ANCHOVY** \$26.5

White anchovy, napoli, fior di latte, buffalo mozzarella, olives, capers, cherry tomato, wilted greens, chilli, garlic.

### **MEATEATER** \$28.5

Fior di latte, napoli, salami, double smoked bacon, spicy nduja, mushroom, garlic, basil, oregano, rocket.

### **NORMA** \$26.5

Fried eggplant, buffalo mozzarella, preserved lemon yoghurt.

## PASTA

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### **AMATRICIANA** \$31.5

Spaghetti, speck lardons, chilli napoli, fried capers, lemon and grana.

### **CAMPANELLE** \$33.5

Brisket and speck ragu, campanelle, whipped ricotta, salsa verde.

### **SEAFOOD SPAGHETTI** \$36

Prawns, clams, mussels, olives, chilli, rosé sauce, grana, olive oil.

### **MUSHROOM TAGLIATELLE** \$31.5

Braised leeks, lemon and olive, mollica atturatta. - Vegan

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